



Sponsors Executive Residence Center Darden School Foundation Charlottesville

"Sponsors Executive Residence Center is a state-of-the-art conference center that serves Executive Education programs at the University of Virginia's Darden School of Business, University of Virginia groups, as well as local and visiting guests. We have 180 comfortable overnight accommodations with complimentary internet access, WIFI, microfridges, and high tech conference facilities for groups of up to 500."

Green Statement: "Sponsors Executive Residence Center, as a part of The University of Virginia, is committed to environmental excellence and the Center's policy is to minimize environmental impacts whenever feasible. We purchase locally-grown food products."

CORE ACTIVITIES for Green Lodging

☒ **Optional Linen Service.** Virginia Green Lodging facilities must have some sort of system in place that allows guests to not have their sheets and towels changed every day. This facility pledges that they:

- Have signage in each guest room explaining the linen reuse procedures
- Train housekeeping staff on process for optional linen service
- Purchase water- and energy-efficient washers and dryers

☒ **Recycling and Waste Reduction.** Virginia Green Lodging facilities must recycle and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Provide the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans, steel cans, newspaper, office paper
- Have recycling bins located: in the hotel lobby and public area; housekeeping staff also manually separates recyclable items put in trash
- Also recycle office paper, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment
- Track overall solid waste costs
- Have a numeric goal to reduce overall materials that go to the landfill



Guest rooms

- Instruct housekeeping staff to save and reuse unopened items

Kitchen (or meetings/events)

- Recycle fryer grease and/or filter grease prior to recycling
- Have an effective food inventory control to minimize waste

Dining room (or meetings/events)

- Use disposable foodservice items made from bio-based materials, renewable materials
- Use disposable foodservice items that are made with recycled content
- Use disposable foodservice items that are recyclable
- Use cloth napkins
- Use non-bleached napkins and coffee filters
- Use water pitchers to minimize the use of single-use bottles

Restrooms

- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper towels and toilet paper

Office

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- Purchase recycled paper with a high-percentage recycled content
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible



Building and grounds

- Properly recycle and/or dispose of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use integrated pest management (IPM)
- Minimize use of pesticides and herbicides in landscaping



Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

- Track overall water usage and wastewater
- Have established a numeric goal to reduce water consumption over time

Activities indoors

- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have installed:
 - Low flow faucets and showerheads (use less than 2.5 gallons per minute)
 - Low flow toilets (use 1.6 gallons per flush or less)



Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills

Heating and cooling

- Have individual thermostats for each room/area; ensure they are correctly adjusted
- Regularly perform preventative maintenance on HVAC system
- Have high efficiency heating & air conditioning (HVAC) systems
- Keep office doors and windows closed in HVAC system is on

Lighting

- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent ballasts and lamps (T5s and T8s)
- Have installed compact fluorescent light bulbs in all rooms and in canned lighting
- Have installed LED Exit Signs
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas

Appliances and electronic devices

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- Have adopted a policy / practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used



Green Events Package. The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings, and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- Promote the availability of “green meetings/conferences” in marketing packages
- Provide recycling receptacles for all meetings
- Provide water coolers for meetings
- Encourage electronic presentations instead of paper handouts

For more information on Sponsors Executive Residence Center, see www.darden.virginia.edu/hospitality or contact Bridget Merker at merkerb@arden.virginia.edu or (434) 982-3849.

Virginia Green is the Commonwealth of Virginia’s campaign to promote environmentally-friendly practices in all aspects of Virginia’s tourism industry. **Virginia Green Hotels and Lodging Facilities** have been thoughtfully planned and designed to minimize their impacts on the environment. This lodging has met the established “core activities” for **Green Lodging** and has committed to communicate its activities to its guests.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

